



Private Party
&
Banquet Menu

1148 Main Avenue, Suite 4
Cleveland, Ohio 44113

216.861.6900 Ext. 111

www.shootersflats.com

www.facebook.com/shootersonthewater

Thank You for considering Shooters on the Water in the West Bank of the Flats!

Shooters on the Water was established in June of 1987. Shooters' inaugural summer broke all records, as visitors from around the region clamored to share in the spectacular taste of Florida perched right on the Cuyahoga. Shooters was one of the first developments on the West Bank of the Cleveland Flats and led the way in the rapid growth and rebirth of the downtown waterfront area. Since that remarkable summer, Shooters' has continued to define the draw and allure of Cleveland's Flats. The restaurant has achieved premier positioning within the state, offering stability and a magnet-like draw for the masses in a trend-oriented market. Each year Shooters continues to accommodate over one million guests throughout its season.

From signature salads and sandwiches to pasta, seafood and Black Angus Steaks, Shooters' American contemporary food aims to please every palate. Ever responsive to guests' demands and trends, new recipes are constantly being tried and refined, resulting in a product that is tasty and attractive. Shooters' fresh, healthy ingredients are the center of its recipe for success.

The central location, beautiful design and spectacular city, lake and river views offer a host of intangibles, which are incomparable. Added to this are the benefits associated with being a part of the Nautica Entertainment Complex. With an impressive offering of concerts, events, restaurant and bars, Nautica sets the pace of the Flats, drawing over 1.8 million visitors annually.

An unmatched diversity in demographics gives Shooters its true strength. Young and aged alike enjoy the inviting, comfortable ambiance and the appeal of the water. This is the reason Shooters has become the household word for casual waterfront dining. Shooters is more than a great restaurant, it's an eating and drinking experience that combines indoor and patio dining with people and boat watching in a panoramic waterfront setting.

Shooters is much more than a restaurant, much more than a bar, it is an entertainment center. From holiday and monthly special events to year round indoor and outdoor entertainment, Shooters always has something planned for the entire family.

During the holiday and winter seasons, sparkling white lights, evergreens and holiday cheer create a Winter Wonderland. This wonderland, designed and decorated by Shooters' management and staff, enhances the magnificent view of the river. The multitude of windows in Shooters in will allow all to behold the breathtaking panoramic view of the Flats and the lights from the surrounding illuminated bridges as they dance across the frozen waters.

Shooters also boasts of exceptional banquet facilities. Shooters' Upper Deck welcomes guests during the warmer months of the year, providing a more casual outdoor facility for groups from 50-400. The view from Shooters' Upper Deck is breathtaking to say the least. The panoramic view takes in the whole view of the Cleveland Flats as well as the Cuyahoga River and Lake Erie. In the evening, lights from surrounding illuminated bridges and Flats Establishments dance across the water, producing an elegant and vivacious scene for guests. Shooters' Upper Deck offers a private bar and two entrances, one from Shooters' front desk and the other leading up from the boardwalk. Partial closure of the deck is available in the case of inclement weather. Beneath the deck's awning seats up to 125 guests.

Shooters is also able to accommodate groups within the restaurant. Shooters' offers three spacious dining rooms and two indoor bars that can be reserved. Our Marketing & Promotions Director, Melissa Paradise, will customize a package including location options based on your group's size and specific needs.

Bar & Beverage Options

Cash Bar:

Drinks are served by the bartender and charged to the guests. Drinks are charged at Shooters regular standard bar prices. A wine and alcohol price list can be provided at the request of the event organizer.

Open Bar:

An open tab is started by the bartender and totaled at the request of the event contact. This bar total will then be added to the final bill. All drink prices can be furnished prior to event. Drinks are charged at Shooters drink tickets prices and rung up individually.

Limited Bar:

The event organizer can limit the selection of alcoholic beverages offered. The bartender will then only offer these items to the guests. Items will be tallied as with the Host Bar.

Drink Tickets:

Drink tickets can be purchased and distributed to the guests. Tickets will then be given to the bartender in exchange for cocktails. The total number of tickets purchased by the event organizer will be added to the final bill.

Champagne, Wine, and Bottle Service is Available upon Request

A Bartender fee in the amount of \$75.00 will be added to bar service for all reservations on the Upper Deck.

Hors D'oeuvres

From the Sea

Grilled Gulf Shrimp with lemon beurre blanc 50 pieces • \$120

Chicken

Chicken Satay: Grilled Chicken Skewers Marinated in Soy Ginger Sauce 50 pieces • \$85

Chicken Wings served with Blue Cheese and Celery 50 pieces • \$55

*Hot, Mild, BBQ, Teriyaki, Garlic, Dry Cajun

Chicken Fingers Seasoned and Deep Fried. Served with BBQ or Ranch 50 pieces • \$70

Meat and Pork

Marinated Beef Satay in Teriyaki Glaze 50 pieces • \$85

Mini Beef Brochettes 50 pieces • \$70

Mini Meatballs; Marinara, Swedish, BBQ 50 pieces • \$65

Water Chestnuts Wrapped in Bacon 50 pieces • \$80

Wok Friend Pot Stickers in Sweet Thai Chili Sauce 50 pieces • \$75

Vegetarian

Boursin Cheese Stuffed Mushrooms 50 pieces • \$85

Bruschetta Tomato and Basil served with Crostini 50 pieces • \$80

Fresh Mozzarella & Vine Ripe Tomato with Garlic Crostini 50 pieces • \$75

Mozzarella Cheese, Grape Tomatoes and Basil Skewers 50 pieces • \$75

Oriental Vegetable Spring Rolls with Plum Sauce 50 pieces • \$75

Potato Skins 50 pieces • \$75

Spanikopita Puff Pasty filled with Spinach 50 pieces • \$75

Water Chestnuts wrapped in Bacon 50 pieces • \$80

Wok Fried Vegetable Pot Stickers with Soy Ginger 50 pieces • \$75

Pizza

Cheese Sheet Pizza 30-40 Slices • \$35

*Additional toppings, \$5.00 each

Specialty Pizzas 30-40 Slices • \$50

Hors D'oeuvres and Displays

Fresh Fruit Display

Honey Dew, Cantaloupe, Strawberries, Raspberries, Seasonal Fruit \$4.50 per person

Cheese Display

Domestic and Imported Cheeses, Seasonal Fruits, Crackers \$4.50 per person

Vegetable Display

Garden Fresh Vegetables with Dips and Spreads \$3.50 per person

Artichoke and Spinach Dip

Served Warm with Pita Chips \$4.00 per person

Jumbo Chilled Shrimp

Served with Horseradish, Cocktail Sauce, Lemon Wedges 100 pieces • \$100

Ice Carvings

Add a taste of Elegance to your Next Event with World Class Ice Sculpture by Elegant Ice
Pricing and Designs Available Upon Request Starting at \$300

Theme Menu Buffets

Requires a Minimum of 25 Guests

All American Buffet:

Hamburgers, Johnsonville Brats, All Beef Hot Dogs, BBQ Chicken Sandwiches, Nachos with Cheese Sauce, Jalapenos, Salsa and Sour Cream, Pasta Salad, Garden Salad, Sliced Seasonal Fruit, Cookies

\$19 per person

Deli Buffet:

Sliced Deli Meats – Roast Turkey, Bavarian Ham, Hard Salami, Roast Beef, Deli Breads, Garden Salad, Pasta Salad, Cole Slaw, Seasonal Fruit, Domestic Cheese, Rolls & Butter, Cookies & Brownies

\$17 per person

Pasta

Requires a Minimum of 25 guests

Includes:

Italian Garlic Bread and Freshly Grated Parmesan Cheese, Customized Pasta if it is requested, Tossed Garden Salad, Mini Pastries, Coffee and Tea. Soft beverages are \$2.95 with unlimited refills
\$21.95 per person

Penne Rigate and Fettuccini

Choose four of the following items to be creatively added to your gourmet pastas:

- Sliced Grilled Chicken Breast
- Sliced Roasted Red Peppers
- Roasted Fresh Garlic
- Fresh Roasted Roma Tomatoes
- Julienne Sun dried Tomatoes
- Sliced Herb Mushrooms
- Roasted Seasonal Vegetables
- Julienne Snow Peas

Mini Meatball Marinara

Choose two Sauces to be prepared with your Imported Pastas:

- Marinara Sauce
- Pomodoro Sauce
- Bolognese, Meat Red Sauce
- Alfredo Sauce
- Wild Mushroom Cream Sauce
- Roasted Garlic Cream Sauce

Dinner Buffet

Requires a Minimum of 50 Guests

Includes:

Tossed Garden Salad with two dressings, Rolls with Butter, Fresh Fruit with Miniature Pastries, Coffee and Tea. Soft beverages are \$2.95 with unlimited refills

\$26.95 per person

Choice of One

- Slow Roasted Top Round served to perfection with a Chef's Carving
- Oven Roasted Turkey Breast
- Honey Baked Ham

Choice of One

- Chicken Marsala
- Herb Roasted Chicken
- Chicken Penne in Alfredo
- Burgundy Tenderloin Tips

Choice of Two

- Fettuccini Alfredo
- Penne Marinara
- Vegetable Medley
- French Green Beans Almondine
- Roasted Redskin Potatoes
- Redskin Mashed Potatoes

If not served in a Chaffer, a \$75.00 Chef's Carving Fee will be assessed.

Dinner Buffet

Requires a Minimum of 50 Guests

Includes:

Tossed Garden Salad with two dressings or Caesar Salad, Rolls with Butter, Desserts with Tortes, Cakes and Miniature Pastries, Coffee and Tea. Soft beverages are \$2.95 with unlimited refills

\$31.95 per person

Choice of One

- Slow Roasted Prime Rib of Beef with a Chef's Carving
- Roast Turkey Breast
- Honey Baked Ham

Choice of One

- Chicken Parmesan
- Lemon Caper Chicken Breast
- Oven Roasted Walleye with citrus buerre blanc
- Balsamic Glazed Atlantic Salmon

Choice of Two

- Penne Asiago Alfredo
- Penne Marinara
- Seasonal Vegetables
- Vegetable Medley
- Roasted Redskin Potatoes
- Redskin Mashed Potatoes

If not served in a Chaffer, a \$75.00 Chef's Carving Fee will be assessed.

Chef Carving Stations

Uniformed Chef Carving Fee, \$75.00 Per Station

Roasted Top Round Sirloin served to Perfection

Slow Roasted Black Angus Top Round served with Rolls, Horseradish Sauce and Dijon Mustard

\$200 per 50 people served

Honey Basted Ham

Honey Glazed Ham served with Fresh Rolls, Horseradish Sauce and Dijon Mustard

\$175 per 50 people served

Basted Farm Fresh Turkey Breast

Roasted Whole Turkey Breast served with Fresh Rolls

\$150 per 50 people served

Garden Salad

person

\$2.50 per

Specialty Cakes are permitted to be brought in by the event organizer. A Per Piece Cutting Fee will be assessed in the amount of \$1.00 and will be added to the final bill. This includes with cutting and serving presentation to each guest, cake table, plate, utensils, and linens.

Terms and Conditions

No Food or Beverage is to be brought in or removed from Shooters on the Water. Decorations are welcome; please check with our event specialist for any guidelines. Vegetarian selections are available. Limited menus for smaller parties are also available. If you have additional needs and requests, please contact Melissa Paradise at 216.861.6900 Ext. 111 or email ShootersFlats@live.com

Deposits:

A non-refundable deposit in the amount of \$250.00 is required to secure your event at Shooters on the Water. Deposits will be applied to final bill. 18% Service Charge and 7.75% Sales Tax are applied to the final bill as well.